

Nutrition Services

School Year 2023/2024

FAQ's & Updates

2023-24 Nutrition Services Staffing

Collina Beard, Chief Business Officer

Jill Cuadros, Nutrition & Warehouse Services

NS Regional Supervisor
Chef Shawn Savage

Menus & Portal, Food Safety & Sanitation

NS Regional Supervisor
Chef Tim Hill

Catering, Events, Employee Safety

NS Regional Supervisor
Chef Teresa Suttan

Production, Substitute Staffing

Kitchens

South
Roosevelt
Spencer Butte
Camas @ Willard
Charlemagne
Edgewood
Family School
Fox Hollow
Kennedy/CI
Lane School
Twin Oak

Kitchens

Sheldon
ECCO & Café
ATA
Monroe
Cal Young
Buena Vista
Chavez
Edison
Gilham
Holt
Willagillespie

Kitchens

North
Churchill & Production
Kelly/YG
Madison
Adams
Awbrey Park
Howard
McCornack
River Road
Spring Creek

4J Students Eat for Free

- ▶ No-cost breakfasts and lunches are available to all students again during the 2023/2024 school year.
- ▶ Federal waivers during Covid, allowed all kids to eat for free. Those waivers expired 6/30/22. However the 4J Board & Budget committee have continued its free-meals-for-all program for yet another year using general fund dollars.
- ▶ All Families should be encouraged to fill out our Free & Reduced Applications as a part of their return-to-school activities. There has been extensive expansion of income guidelines, as well as future discussion of extended CEP qualifications, so every application counts.
- ▶ This includes CEP schools this year. CEP schools will need to be requalified in the year coming, and those applications are necessary for that requalification.
- ▶ Finally, each summer, there have been monies allotted to families for summer feeding. Typically we have seen about \$400 per child sent to qualified families each May for summer food offsets, and without the application filed, they don't receive the money.

Menus & Meal Offerings

- ▶ Nutrition Services has undergone a leadership change this summer, and are focused on continuous improvements.
- ▶ As the board has directed, we are focused on healthy ingredients, lots of fresh fruits & vegetables, and a variety of options for students.
- ▶ This year, all students will be offered a cafeteria style breakfast. In addition, Elementary students are offered a grab-n-go upon arrival to school or after the bell. Middle and High students are offered a cafeteria style breakfast and a breakfast-after-the-bell for a quick bite during the morning break.
- ▶ Menus this year are available on a new portal. <https://linqconnect.com/>
- ▶ Allergens, carb counts & dietary preferences can still be configured using the portal.
- ▶ Reminder, all dietary preferences, allergies, and dietary restrictions that require meal accommodation, also require additional documentation from families and/or a child's doctor. Please help us by distributing those forms at all points possible.

Field Trips

- ▶ Please contact nutrition@4j.lane.edu if you need a Field Trip menu organized
 - ▶ As stated on the Field Trip Checklist, this is required at least 3 weeks ahead of the trip.
 - ▶ Please provide us the following information :
 - ▶ # of students
 - ▶ Type of meals
 - ▶ Dietary restrictions
 - ▶ Packaging requirements
 - ▶ The Draft itinerary
 - ▶ Point of Contact

Special Events

- ▶ Nutrition Services has assigned Chef Tim Hill, as the lead on Special Events. Special Events are opportunities that fall outside of regular meal service, and can be requested (within our best abilities) for just about anything.
- ▶ Although our ability to put on events is subject to our growing capacity, we are committed to becoming your go-to for any and all food-related activities in the schools. Thus minimizing the struggles of maintaining the Wellness Policy guidelines, and the hassle of
- ▶ Special events, such as end of the year BBQ's, require planning and communication. For the best success, contact nutrition@4j.lane.edu and plan with at least a 2 week notice.
- ▶ A portal will be released this fall with our planned offerings, and will be as easy as providing us with an account code or PO. Stay tuned...

Catering

- ▶ Chef Tim Hill, yes, the same chef that is in charge of student events, also catered your breakfast and lunch today.
- ▶ It is a goal of ours to also start a catering program. Initially we can cater opportunities within the Ed. Center at this time. If you would like to book an event, please reach out via e-mail to 4jcafe@4j.lane.edu.
- ▶ As the school year gets underway, we will notify you when catering is available for service within your school.
- ▶ See our website for a sneak peak at the catering ordering platform at <https://www.schoolnutritionandfitness.com/online-ordering/#/catering/1689892434626/step1>

Competitive Foods

- ▶ Any food offered or sold during school hours outside of the National School Lunch or Breakfast programs must be Oregon Smart Snack Compliant
- ▶ This applies to programs during the school day or during extended school hours for activities such as clubs, yearbook, athletic practice, drama and band rehearsals
- ▶ It does not apply to athletic events, performances or recitals or other gatherings where parents or community members are significant parts of the audience
- ▶ Reach out to your assigned Nutrition Services Supervisor for guidelines and offerings that our department can provide that are Smart Snack Compliant so that your teams don't have to.

Kitchen Usage & Food Storage

- ▶ Due to safety & sanitation concerns, kitchens are only to be used for the school nutrition program during school hours.
- ▶ Outside of school hours, the kitchen may not be used unless prior reservations have been made with facilities. In order to utilize a school's kitchen Nutrition Services will arrange (for a fee) to secure an employee to be on site for the activity/event. If you are planning an event that requires the use of the kitchen, please first inquire with nutrition@4j.lane.edu
- ▶ Due to regulations from Lane County Environmental Services, school kitchens may only store program food. One-time circumstances do happen, so reach out to your assigned Regional Supervisor for possible solutions.

Contact Reminders

- ▶ Jill Cuadros, Director - Cuadros_ji@4j.lane.edu
- ▶ Shawn Savage, Regional Supervisor - Savage_s@4j.lane.edu for Menus & Portal as well as the following schools:
 - ▶ South, Roosevelt, Spencer Butte, Camas @ Willard, Charlemagne, Edgewood, Family, Fox, Kennedy/CI, Twin Oaks
- ▶ Teresa Suttan, Regional Supervisor - Suttan_t@4j.lane.edu for Substitutes as well as the following schools:
 - ▶ North, Churchill, Kelly/YG, Madison, Adams, Awbrey, Howard, McCornack, River Road, Spring Creek
- ▶ Tim Hill, Regional Supervisor - Hill_ti@4j.lane.edu for Catering & Events as well as the following schools:
 - ▶ Sheldon, ECCO, ATA, Monroe, Cal Young, Buena Vista, Chavez, Edison, Gilham, Holt & Willagillespie
- ▶ Catering - 4jcafe@4j.lane.edu
- ▶ Kitchen Usage, Field Trips & Special Events - nutrition@4j.lane.edu
- ▶ Help with Free & Reduced Meal Applications - 4jmeals@4j.lane.edu and our Department Secretary Rene Stinson - Stinson_r@4j.lane.edu

Q&A

- ▶ Please let us know of questions or concerns that we can address here, or work directly with you on before school starts in September.
- ▶ Thank you all for the work you do and the work you will do for Nutrition Services and the students of 4J this year.
- ▶ Respectfully,
Jill, Tim, Teresa, Shawn & Rene